



# Christmas MENU

2 courses £20

3 courses £24.50



Whilst every care is taken with your meal we cannot guarantee a 100% allergen free environment, nor can we guarantee the process our suppliers use. Please check with us for the recipes we use and we can adjust them according to your dietary requirements GF denotes some of our menu items can be adapted to suit a gluten free diet. Please advise when ordering if you require a GF version of the dish

Our Christmas menu is available for lunch by pre order only and dinner where we would need a pre order for tables of 8 or more. We ask that parties of 8 or more pay a £5 per person non-refundable deposit by the 1st December

Homemade Celeriac Soup  
Blue cheese toasts V, gf

Game Terrine  
Sour dough and piccalilli

Goats Cheese Croquette  
Celeriac remoulade and pear gel v

Potted Mackerel  
Watercress and Melba toast gf

Roast breast of Turkey  
pigs in blankets, stuffing, roasted potatoes and greens gf

Beef Daube  
Slow cooked beef in mulled red wine with cranberry and spinach dumplings with Hasselback potatoes

Fillet of Sea Bream  
Cucumber Beurre blanc, toasted almonds, roasted fennel and lemon roasted new potatoes gf

Filo Pastry Vegetable Pie  
Butternut squash, mushrooms and chestnuts with maple glazed sprouts, new potatoes and Pecorino sauce

Traditional Christmas Pudding  
Brandy sauce

Chocolate and Almond Torte  
With cream

Chestnut Ice cream  
Baked Alaska  
With chocolate hazelnut



Somerset Cheese Board  
( £2.00 supplement )  
Somerset Brie, Longmans Vale of Camelot and Longmans strong Cheddar, Quince jelly and crackers gf